

# DINNERLY



## Feed-A-Crowd Roasted Veggie Pasta:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



### WHAT WE SEND

- 2 x 250g cherry tomatoes
- 2 zucchini
- 10g Tuscan seasoning <sup>17</sup>
- 2 x 200g penne pasta <sup>1</sup>
- 60g pitted kalamata olives
- 100g rocket leaves
- 100g feta <sup>7</sup>

### WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 2 tbs red wine vinegar <sup>17</sup>
- ½ tsp sugar
- ½ tsp dijon mustard <sup>17</sup>

### TOOLS

- large saucepan
- large roasting pan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 605kcal, Fat 21.7g, Carbs 78.8g, Proteins 19.3g



#### 1. Prep ingredients

Preheat the oven to 220C. Bring a large saucepan of salted water to the boil for the pasta. Halve the **tomatoes**. Halve the **zucchini** lengthwise, then thickly slice. Crush or finely chop **2 garlic cloves**.



#### 2. Roast veggies

Put the **tomatoes, zucchini, garlic, Tuscan seasoning, 1 tbs olive oil** and **1 tbs red wine vinegar** in a bowl. Season with **salt and pepper** and toss to coat. Put the **veggies** in a large roasting pan and roast for 25 mins or until tender. Press down on the tomatoes to release some juices.



#### 3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Drain.



#### 4. Toss pasta

Add the **pasta** and **olives** to the roasting pan and toss to combine. Taste, then season with **salt and pepper**. Put **1 tbs olive oil, 1 tbs red wine vinegar, ½ tsp sugar** and **½ tsp dijon mustard** in a large bowl, season with **salt and pepper** and stir to combine. Add the **rocket** and toss to coat.



#### 5. Serve up

Divide the **veggie pasta** among bowls. Crumble over the **feta** and serve with the **rocket salad**. Enjoy!



#### 6. Feed A Crowd

We love the salty pops of flavour that the olives provide, but if some members of your family aren't keen on them, use less or none at all. Or keep everyone happy and serve them on the side!